

Wines from the other Joly

25 Mar 2011 by Tamlyn Currin

See [The tale of the other Joly](#) for the background to the wines described below.

Dudley & de Fleury, who have a knack for finding little unexpected treasures, import them into the UK. Prices quoted are retail including VAT.

Virgile Joly, Saturne 2008 Coteaux du Languedoc 16.5 Drink 2011-13

100% Grenache Blanc. Eight months in cuves. Nutty, dusty, the smell of pears and wild grass and mimosa blossom. Pincer-like acidity, that acacia/mimosa note again. Broad on the palate and yet sharply drawn with a line of white-stone minerality. Lovely definition and texture. Surprisingly low alcohol considering the fullness and depth of flavour. (TC) 12.5%

£14.95

Virgile Joly, Saturne 2009 Coteaux du Languedoc 16.5 Drink 2012-14

Grenache Blanc planted in 1975. Cool limpid nose, a touch of verbena. Clean and crisp on the palate, quite fine brush work - a touch of fresh fennel, white spring blossom and then a bit of green pear. Feels very young still, with slightly hard edges at the moment, but judging by the 2008 this wine needs another year before it really comes into its own. (TC) 13.5%

£14.95

Virgile Joly, Virgile Blanc 2004 Vin de Pays de l'Herault 17.5 Drink 2008-14

100% Grenache Blanc fermented and aged for 18 months in 500-litre oak barrels. Gold in colour. A seductively honeyed nose, baked pears and saffron, lilies and wax. A touch of deliberate oxidation on the nose and palate, cleverly managed to give the wine tremendous complexity and richness of character. Honey and grapefruit peel, rich guava flavours, aniseed and hazelnut layers, ever so slightly oily and finishing with delicate wild flowers run through with a razor wire of acidity. Long, bold and hauntingly beautiful. (TC)

13.5%

£24.95

Virgile Joly, Virgile Blanc 2005 Vin de Pays de l'Herault 17.5 Drink 2011-17

100% Grenache Blanc. Quite deep gold colour already. Heady scents – souk spices, marzipan, and a delicate waft of hawthorn blossom. There is a real excitement in this wine, like an unwrapped parcel. It's bold, yet elegant. Seems more savoury than the 2004, definitely has more power and weight. Just a glimmer of honey and lacy elderflower edges around beautifully sculpted baked-pear fruit. Somehow slightly less wild-child, more grown-up than the 2004. That same dry refined hazelnut note on the finish. Glorious. (TC)

14%

£24.95

Christopher J Gilbert, Rosé 2009 Montpeyroux 15.5 Drink 2010-11

Grenache plus 20% Syrah. Deliberately made to be a rosé and not the rejects from red winemaking. 14,000 bottles made.

Medium pale pink. Pronounced strawberries and cherries on the nose. Berry fruit on the plate - lots of raspberry and a smudge of pomegranate. Creamy and mouth filling. There seems to be a sweetness there which may come from the high alcohol as Virgile assures me it is bone dry. Very big but not refined. I think a touch less alcohol would bring the refinement. (TC) 14.5%

Ex cellar €3.50

Virgile Joly, Le Joly Rouge 2008 Languedoc 16.5- Drink 2010-13

40% Grenache, 50% Syrah, 10% Carignan and Cinsault. No oak, but 12 months in cuves. A bit dull on the nose, but on the palate it's a crescendo. Lovely savour, very integrated. Smoky juniper notes. Boyish and very drinkable. A dry, savoury finish, clean and neat with beautiful spiced character. Bright fruit. Medium length, which is the only reason I put a minus on the score. But for a wine that wants to be nothing more than opened with friends and laughter, it's perfect. GV (TC) 13%

£10.95

Virgile Joly, Le Joly Rouge 2010 Languedoc 16.5 Drink 2011-14

So dark it's almost black. Welcoming straightforward plum on the nose. Maybe just a curl of cinnamon bark too. Bold, bags of dark fruit, black spice. Notes of violet and lavender and dried rosemary but slight sooty tannins keeping this wine very earthbound and homey. Rustic and unsophisticated but a totally satisfying wine. Had this with homemade stilton burgers and a chili sauce and it was gorgeous. (TC)

£10.95

Virgile Joly, Saturne 2007 Languedoc, St-Saturnin 17 Drink 2010-16

Yields of 35 hl/ha. One-third Grenache, one-third Carignan, one-third Syrah. 10% Cinsault. No oak, natural yeast. Deep deep crimson. The aromas practically leap out of the glass, quivering with intensity: cherry, incense and Turkish Delight, a touch of sloe berry. Floods the mouth with intensity and a silky scarf of tannin. Meaty, richly interwoven with cassis and framboise. Just a nuance of chocolate and clove on the undertow. Beautiful acidity. Tingling! Open and long. So rewarding. (TC) 14.5%

£16.95

Virgile Joly, Virgile Rouge 2006 Languedoc, St-Saturnin 17.5- Drink 2010-15

One-third each Grenache, Carignan and Syrah. One year in barrel and one-and-a-half years in tank. Lower yield: 20-25 hl/ha. Darker than the Saturne 2007. Chocolatey on the nose, unfolds to generous perfumed cherry. The fruit is so ripe that it bursts in the mouth, sweet and as generous as the bouquet. Tight tannins, and very dense. Liquorice and a roasted-fruit edge and dusty church-pew spices. Some elegance, just countered by perceptible heat on the finish, holding it back from greatness. (TC) 14.5%

£24.95

Virgile Joly, Virgile Rouge 2002 Languedoc, St-Saturnin 16 Drink 2004-10

50% Grenache, 25% Syrah, 25% Carignan. A vintage with lots of rain. Autumn leaves, coffee and dried fruit, lots of evolution on the nose - a touch of treacle too. Very spicy, dried fruit and fairly woody drying tannin. Leather. Lots of faded beauty, still echoes of loveliness but no longer quite in its prime. (TC) 14.5%

Virgile Joly, Carthagène 2007 Vin de liqueur 16 Drink 2010-20

Traditional strong, sweet Languedoc speciality. Mostly Cinsault. Tawny colour shot through with red lights. Smells of cherry brandy and toffee. Lots of aniseed and orange peel, softly spicy, smooth. A long dry finish. (TC) 16%

£14.25 50cl Ranmore Wines

Virgile Joly, Carmen No 1 2001 Vin de Table 16.5 Drink 2009-17

This is a one-off. Made from old-vine Cinsault. It was a very dry year and this was not the most critical parcel on the harvesting schedule. When they finally got to it, the grapes were raisined. But the team was there, so Virgile thought they may as well pick the grapes anyway. With a potential alcohol of 21 degrees, the fermentation took three months (natural yeasts). Aged for five years in barrel.

Dark purple. Big and rich and chewy and a great thwack of dark cocoa powder. Wrought-iron tannins. Deep chocolatey cherries. Warm and warming. Who needs brandy? I could imagine a snifter of this on a snowy night. (TC)